

Amendments to the Claims:

The following listing of claims will replace all prior versions, and listings, of claims in the application:

1-5. (Canceled)

6. (Currently Amended) A method for producing an oil-in-water emulsified food product containing a complex comprising plant sterol and egg yolk lipoprotein, the method comprising:

preparing a liquid dispersion of the complex by stirring and mixing at least egg yolk lipoprotein and plant sterol to prepare a liquid dispersion of the complex, wherein the composition ratio of plant sterol to egg yolk lipoprotein in the complex is 5 to 232 parts by mass of plant sterol per 1 part by mass of egg yolk lipoprotein;

adding oil-phase material to the liquid dispersion of the complex; and
performing emulsification.

7. (Currently Amended) The method for producing the oil-in-water emulsified food product according to claim 6, wherein the preparing of the liquid dispersion of the complex further comprises adding at least one of a water-based medium ~~and/or~~ or lyso-phospholipid ~~are added in the step wherein the liquid dispersion of complex is prepared.~~

8. (Currently Amended) The method for producing the oil-in-water emulsified food product according to claim 6, further comprising ~~a step wherein adding at least one of a lyso-phospholipid and/or a water phase ingredient(s) ingredient are added, followed by stirring and mixing, after preparation of the liquid dispersion of the complex to the liquid dispersion.~~

9. (Previously Presented) The method for producing the oil-in-water emulsified food product according to claim 6, wherein the liquid dispersion of the complex is prepared

using 232 or less parts by mass of plant sterol with respect to 1 part by mass of egg yolk lipoprotein.

10. (Currently Amended) The method for producing the oil-in-water emulsified food product according to claim 6, wherein an egg yolk liquid is used as the egg yolk lipoprotein.

11. (Previously Presented) The method for producing the oil-in-water emulsified food product according to claim 6, wherein a dilute egg yolk liquid is used as the egg yolk lipoprotein.

12. (Currently Amended) The method for producing the oil-in-water emulsified food product according to claim 10, wherein 185 or less parts by mass of plant sterol is used ~~with respect to~~^{to} ~~per~~ 1 part by mass of egg yolk solid.

13. (Previously Presented) The method for producing the oil-in-water emulsified food product according to claim 6, wherein the mean particle size of the plant sterol is 50 μm or less.

14. (Currently Amended) The method for producing the oil-in-water emulsified food product according to claim 7, ~~further comprising a step wherein~~^{comprising adding} lyso-phospholipid ~~and/or~~^{or} a water phase ~~ingredient(s)~~^{ingredient} to the liquid dispersion, ~~are~~ ~~added~~, followed by stirring and mixing, ~~after preparation of the liquid dispersion of the~~ ~~complex~~.

15-21. (Canceled)

22. (Currently Amended) The method for producing the oil-in-water emulsified food product according to claim 6, wherein in preparing the liquid dispersion, the plant sterol is ~~stirred and mixed~~ in the form of flakes or powder.

23. (Previously Presented) The method for producing the oil-in-water emulsified food product according to claim 11, wherein the stirring and mixing of the dilute egg yolk liquid and the plant sterol is conducted at a temperature of from about 45°C to about 55°C.

24-25. (Canceled)

26. (Previously Presented) The method for producing the oil-in-water emulsified food product according to claim 6, wherein the mean particle size of the plant sterol is 10 µm or less.

27. (New) The method for producing an oil-in-water emulsified food product according to claim 6, wherein the egg yolk lipoprotein is a lipoprotein contained in PLA (phospholipase A) modified egg yolk, decholesterolized egg yolk, or PLA modified decholesterolized egg yolk.

28. (New) The method for producing an oil-in-water emulsified food product according to claim 6, wherein the food product contains lyso-phospholipid.

29. (New) The method for producing an oil-in-water emulsified food product according to claim 6, wherein the food product contains lyso-phospholipid in an amount of 0.3 weight percent or more.

30. (New) The method for producing an oil-in-water emulsified food product according to claim 6, wherein the plant sterol comprises β -sitosterol, stigmasterol, campesterol, brassicasterol, plant stanol, or mixtures thereof.

31. (New) The method for producing an oil-in-water emulsified food product according to claim 6, wherein the complex has dispersability such that a floating layer is not seen in a liquid dispersion when the complex is dispersed in a 0.9% sodium chloride solution so that the concentration of plant sterol is 15% by mass, exposed to ultrasound for 1 minute and left to stand at room temperature for 1 hour.